

HOLLANDAISE SAUCE

Ingredients

1. 1/2 c. butter
2. 1 1/2 tbsp. lemon juice
3. 3 egg yolks
4. 4 tbsp. boiling water
5. 1/4 tsp. salt
6. A few grains cayenne pepper

Instructions

1. Melt butter slowly and keep warm.
2. Place 3 egg yolks in the top of a double boiler over hot, not boiling, water.
3. Beat the yolks with a wire whisk until they begin to thicken.
4. Add 1 tablespoon boiling water.
5. Beat again until the eggs begin to thicken.
6. Repeat this process until you have added 3 more tablespoons water.
7. Then beat in the lemon juice.
8. Remove the double boiler from the heat.
9. Continue to beat with the whisk while slowly adding the melted butter, salt and cayenne pepper.
10. Serve immediately over asparagus or other vegetable.